

EXTRUDER + MIXER | HOME MODEL

VITA



ARCOBALENO®
PASTA MACHINES

AEX5

PERFECT MODEL FOR YOUR HOME

STANDARD FEATURES

- Mixer and extruder– all-in-one process
- Only 15 minutes to mix and extrude 1.25 lbs. per batch [Up to 5 lbs. per hour]
- Over 100 dies to choose from
- Industrial grade professional pasta extruder
- Removable stainless steel mixer shaft and auger for easy cleaning
- Portable, compact and versatile machine. Extremely easy to operate with amazing results!
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!
- Available colors:



OPTIONAL FEATURES & ACCESSORIES

- Pasta trays - Hardwood - Dim: 12.75"W x 19.75"D x 1.25"H
- Pasta trays - Perforated - Dim: 15.5"W x 23.5"D x 2.75"H
- Pasta trays - Solid - Dim: 15.5"W x 23.5"D x 2.75"H
- APC8 Mobile pasta cart with 8 trays
- APC20 Mobile pasta cart with 20 trays
- Lasagna sheet die with up to 5" dough sheet width and adjustable thickness
- Busiate die with manual crank handle
- Extruder dies with Teflon inserts



Optional APTH Hardwood Tray



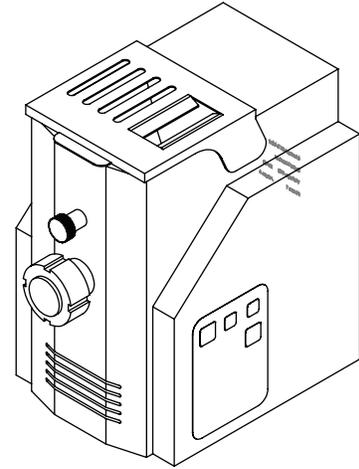
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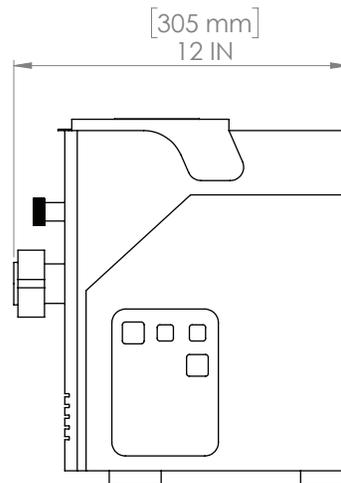
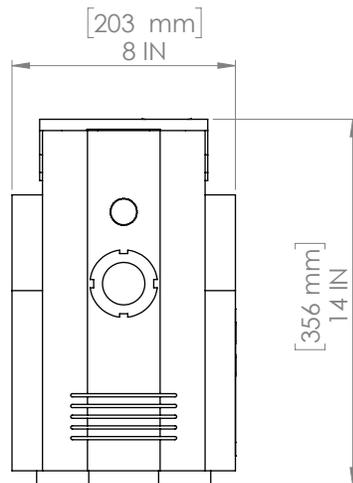
TECHNICAL SPECIFICATIONS

| | |
|--|---|
| Model | AEX5 |
| Hourly Production* | Up to 5 lbs/hr *Production varies by pasta shape |
| Mixer Capacity (flour) | 500 g |
| Mixer Production (flour + liquid) | 650 g/batch |
| Electrical Power | 120V/1/60Hz, 4 Amps, 3/8HP |
| Machine Dimensions | 8"W x 12"D x 14"H |
| Shipping Dimensions | 12"W x 16"D x 18"H |
| Machine Weight | 31 lbs |
| Shipping Weight | 40 lbs |
| Shipping Class | Fed Ex / UPS |



DID YOU KNOW?

Extruded pasta is drier so it will not stick together— making it easy to handle and cook.



■ WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



■ TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.

